

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 2207 (2010) (English): Canned finfish (Draft Standard)



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هيئة التقييس لدول مجلس التعاون دول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع : أولي

GSO5/ DS / : 2010

الأسماك الز علفية المعلبة
Canned finfish

إعداد
اللجنة الفنية الخليجية لمواصفات قطاع المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

ICS : 67.120.30

FORWARD

The Gulf Standardization Organization for GCC (GSO) is a regional organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards / Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC NO.5 "Gulf technical committee for standards of food and agriculture products " has prepared " Canned finfish " the draft standard has been prepared by the state of Qatar. The draft standard has been prepared based on relevant ADMO, International and national foreign standards and references.

This standard has been approved as Gulf standard without any technical modifications by GSO Board of Direction in its meeting No.../....
.....held on / / / H, / / G

Canned finfish

1. Scope :

This Gulf Standard applies to canned finfish and It does not apply to products where the canned finfish constitutes less than 50% m/m of the net contents of the can.

2. Complementary references:

- 2.1 GSO (9) " Labelling of prepackaged foodstuffs ".
- 2.2 GSO (21) " Hygienic regulations for food plants and their personal".
- 2.3 GSO (150) " Expiration periods at food products ".
- 2.4 GSO (168) " Requirements of storage facilities for dry and canned foodstuffs".
- 2.5 GSO (382 – 383) " Maximum limits for pesticides residues in agricultural food products – part 1, 2 ".
- 2.6 GSO (589) " Methods for physical and analysis of fish, shellfish and their products".
- 2.7 GSO (655) " Methods of microbiological examination for meat, fish, shellfish and their products".
- 2.8 GSO (839) " Food packages – Part 1 : General requirements ".
- 2.9 GSO (988) " Limits of radioactivity levels permitted in foodstuffs – Part 1 ".
- 2.10 GSO (998) " Methods for detection permissible radionuclides limits in food – Part 1 Gamma spectrometry analysis : A – Cs – 134, Cs – 137 ".
- 2.11 GSO (1016) " Microbiological criteria for foodstuffs – Part 1 ".
- 2.12 GSO (1791) " Round tin cans with triple pieces used in packaging of foodstuffs".
- 2.13 GSO (1861) " Determination of histamine in fish and their products".
- 2.14 GSO (1881) " Methods of sampling for fish, shell fish and their products ".

3. Definitions :

3.1 Canned finfish :

Is the product produced from the flesh of any species of finfish (Scombridae, Scombresocidae, Clupeidae, Coryphaenidae and Pomatomidae), which is suitable for human consumption and may contain a mixture of species, with similar sensoric properties, from within the same genus, packed in water, oil or other suitable packing medium and in hermetically sealed containers. It shall have received a processing treatment sufficient to ensure commercial sterility.

3.2 Foreign matter :

The presence in the sample unit of any matter, which has not been derived from fish or the packing medium, does not pose a threat to human health, and is readily recognized without magnification or is present at a level determined by any method including magnification that indicates non-compliance with good manufacturing and sanitation practices.

3.3 Odour / flavour :

A sample unit affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity.

3.4 Discolouration :

A sample unit affected by distinct discolouration of the flesh indicative of decomposition or rancidity or by sulphide staining of more than 5% of the drained contents.

3.5 Objectionable matter :

A sample unit affected by Struvite crystals - any struvite crystal greater than 5 mm in length.

4. Requirements :

The following requirements shall be met the following :

4.1 It shall be produced according to the standards and regulations mentioned in the Gulf standards given in (2.2).

4.2 The product shall be free from big products and its derivatives.

4.3 The product shall be prepared from sound finfish from which the heads, tails and viscera have been removed. The raw material shall be of a quality fit to be sold fresh for human consumption.

4.4 The packing medium and all other ingredients used shall be of food grade quality and conform to all applicable Gulf standards.

4.5 The product shall be free from foreign matter, objectionable matter, indicative of Corruption , odour, flavour and discolouration.

4.6 The product shall be free from material that poses a threat to human health.

4.7 The product shall not contain more than 10 mg/100 g of histamine content, and not exceeds 20 mg per 100 g in sample unit, this applies only to species of the families Scombridae, Clupeidae, Coryphaenidae, Scombresocidae and Pomatomidae.

4.8 The microbiological requirements shall be as given in the Gulf standard mentioned in (2.12).

4.9 The radiation requirements shall be as given in the Gulf standard mentioned in (2.9) .

4.10 The product shall be free from micro-organisms capable of development under normal conditions of storage and substances derived from microorganisms in amounts which may represent a hazard to health.

4.11 The maximum limits for pesticides residues in agricultural food products shall be as given in the Gulf standard mentioned in (2.5).

4.12 Texture :

The product shall be free from excessive mushy and tough flesh. The Honey combed flesh shall not excess of 5% of the drained contents.

4.13 The following food additives that are permitted to use :

(E) No.	Additive	Maximum level in the final product
Thickening or Gelling Agents (for use in packing media only)		
400	Alginic acid	GMP
401	Sodium alginate	
402	Potassium alginate	
404	Calcium alginate	
406	Agar	
407	Carrageenan and its Na, K, and NH4 salts (including furcelleran	
407a	Processed Eucheuma Seaweed (PES)	
410	Carob bean gum	
412	Guar gum	
413	Tragacanth gum	
415	Xanthan gum	
440	Pectins	
466	Sodium carboxymethylcellulose	
Modified Starches		
1401	Acid treated starches (including white and yellow dextrins)	GMP
1402	Alkaline treated starches	
1404	Oxidized starches	
1410	Monostarch phosphate	
1412	Distarch phosphate, esterified	
1414	Acetylated distarch phosphate	
1413	Phosphated distarch phosphate	
1420/1421	Starch acetate	
1422	Acetylated distarch adipate	
1440	Hydroxypropyl starch	
1442	Hydroxypropyl starch phosphate	
Acidity Regulators		
260	Acetic acid	GMP
270	Lactic acid (L-, D-, and DL-)	
330	Citric acid	

(E) No.	Additive	Maximum level in the final product
Natural Flavours		
	Spice oils	} GMP
	Spice extracts	
	Smoke flavours (Natural smoke solutions and extracts)	

5. Sampling :

Samples shall be taken according to the Gulf standard mentioned in (2.١٤).

6. Methods of tests and examination:

6.1 Physical and chemical tests shall be according to the Gulf Standard mentioned in (2.6).

6.2 Microbiological tests shall be according to the Gulf standard mentioned in (2.7).

6.3 Radioactivity tests shall be according to the Gulf Standard mentioned in (2.10).

6.4 Determination of histamine shall be according to the Gulf Standard mentioned in (2.13).

7. Packaging, translation and storage :

The following shall be observed when packing, transporting and storage the product:

7.1 Packaging :

7.1.1 The container integrity shall be free from defects which effect hermetic seal.

7.1.2 The containers shall meet the requirements of Gulf Standard mentioned in (2.8), (2.12).

7.2 translation :

Transportation of the product shall be carried out using means that ensure its protection from mechanical damage and contamination.

7.3 Storage :

7.3.1 The product shall be stored in well-ventilated stores far from sources of heat and Contamination.

7.3.1 The stores shall comply with the requirements according to the Gulf Standard mentioned in item (2.4).

8. Labelling :

Without prejudice to what is stated in the Gulf standards mentioned in (2.1) and (2.3), the following information shall be labelled on the label of the can :

- 8.1 Name of the product and other species must be mentioned of the same type.
- 8.2 Packing medium shall be as a part of the product name.

9. Acceptance level :

Sample unit shall be considered acceptable in such cases as:

- 9.1 If the total number of sample units free from defective units mentioned on (3.2), (3.3), (3.4) and (3.5).
- 9.2 The average net weight and the average drained weight where appropriate of all sample units examined is not less than the declared weight, and provided there is no unreasonable shortage in any individual container.
- 9.3 The food additives, hygiene and Labelling met the requirements mentioned in items 4 and 7.

References

المراجع

Main reference

المرجع الرئيسي

Codex alimentarius commission
CAC No. 119 / 1981

مواصفة لجنة دستور الأغذية
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الأسماك الزعنفية المعلبة

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